COOL FOODS QUICKLY & SAFELY

2 Stage Cooling is Required

Cooked potentially hazardous foods need to move quickly through the temperature danger zone to limit microbial growth:

- **Stage 2:** 70°F 41°F in next 4 hours • **Stage 1:** 140°F - 70°F in 2 hours
- Or within 4 hours if food is prepared using ingredients normally stored at room temperature

Cooling Methods

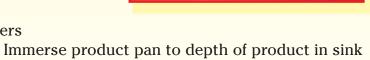
Shallow metal pans – 2"- 4" deep

- Leave pan partially uncovered
- Refrigerate immediately
- DO NOT stack hot pans allow for air flow

Ice Bath – must use ice and water

- Fill a clean sink or large pan with ice and fill spaces with cold water
- Divide product into 1 gallon containers





- or larger pan until it is level with ice
- Agitate/stir every 10 minutes using an ice paddle or other equipment
- Drain water and replenish ice as it melts
- Use a clean thermometer to monitor the temperature of the food
- After the food has cooled to 41°F, refrigerate immediately

Small Portions – reduce the mass/volume

- Divide food into smaller pans
- Separate food into smaller or thinner portions (2" depth for thick foods/4" for thin liquids)
- Cut or slice portions of meat no larger than 4 inches or 4 pounds

Add ice directly to the product as an ingredient Hints: Use rapid chill refrigeration equipment that encourages quick cooling Never try to cool foods in plastic containers Never allow foods to cool at room temperature

